

CAMEL VALLEY

CORNWALL

Family Run Since 1989

2015 CAMEL VALLEY SPECIAL RESERVE



Vineyard

The prolonged ripening duration afforded by England's cool climate contributes to the vibrant acidity, improved aromatic qualities, and slender profile of the wine. Additionally, all vines are cultivated in medium loam soil, which further enriches the fruit characteristics.

Winery

All grapes undergo de-stemming, crushing, and immediate pressing, which reduces oxidation and maintains the inherent characteristics of the juice. 85% of this wine was fermented in stainless steel and 15% barrel fermented chardonnay. This wine has spent 5 years on lees and 2 years on cork.

Tasting note

Roasted nuts, citrus, bit of vanilla with a tight acidity - Complex, elegant and long - a whiff of great finesse and charm. Winner of a Gold medal at the Champagne and Sparkling Wine World Championships 2023.

ANALYSIS

Alcohol 12.5%

pH 3.09

Residual Sugar 11g/l

Acidity 10.0g